金蜓湾

THE WORLD OF JIN TING WAN

在城市中心的高空中，蜻蜓轻盈地振翅飞舞，捎来吉祥与幸福的预兆。

李怀波行政主厨凭借在中国各地的米其林星级和黑珍珠餐厅积攒的
20年经验，他将带领团队，将源远流长的粤菜精髓，
呈献于一道道佳肴中。

从新鲜海鲜到极致时令佳肴，金蜓湾的精致菜单
将让现代食客尝出粤菜的精华：忠于食材原味、
讲究细致火功、重视时令性和鲜度。

欢迎莅临金蜓湾，在富丽典雅的环境与氛围中，享用以
传统手艺烹制的精致粤菜，体验宾至如归的盛情款待。

High above the heart of the city, the auspicious grace of
the dragonfly takes flight.

Led by Executive Chef Albert Li, who brings two decades of experience
from Michelin-starred and Black Pearl awarded restaurants across China,
savour refined expressions of Cantonese cuisine rooted in
time-honoured principles of Yue culinary tradition.

From the freshest seafood to the finest seasonal delicacies,
Jin Ting Wan presents an exquisite menu that embodies the fundamentals
of Cantonese heritage — deep reverence for the natural flavours of
ingredients, meticulous heat control and a focus on seasonality and
freshness — presented with refined artistry for the modern connoisseur.

Welcome to Jin Ting Wan, where Cantonese dining is elevated to new heights
in an exquisite setting that melds culinary tradition and warm hospitality.

可持续发展承诺
OUR COMMITMENT TO SUSTAINABILITY

在金蜓湾，我们不仅追求视觉美观，更着重于维护地球的可持续性。从海洋到农场，从厨房到餐桌，每一道菜都通过负责任食材采购和更多行为，体现我们对保护环境的承诺。

At Jin Ting Wan, we believe that true refinement lies not only in presentation, but in seeking harmony with the planet that sustains us. From sea to farm and kitchen to table, every dish affirms our commitment to sustainability through thoughtful sourcing of ingredients and embracing more responsible practices.

经认证的可持续海鲜 CERTIFIED SUSTAINABLE SEAFOOD

我们的海鲜从海洋管理委员会（MSC）和水产养殖管理委员会（ASC）认证的渔场精心采购。这些全球标准符合道德规范的捕捞和可持续的水产养殖，确保渔业资源的永续及海洋生态平衡。

We source our seafood with care from Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC)-certified fisheries to ensure the longevity of our marine ecosystems for generations to come.

自由放牧鸡肉 CAGE-FREE CHICKEN

本餐厅使用的鸡肉来自自由放养的农场，鸡只在自然环境中生长，健康、无激素。

Our chickens come from free-range farms where they roam freely in a natural environment and are raised hormone-free, resulting in rich, natural flavour.

五常有机稻花香米 WUCHANG ORGANIC DAOHUA XIANG RICE

本餐厅的米饭产自黑龙江五常核心产区，依托肥沃黑土与昼夜温差大的自然环境，在严格有机标准下种植，不施化肥与农药。米粒晶莹饱满，口感柔软而有弹性，清甜回甘，同时兼顾风味与品质。

The rice served at our restaurant is sourced from the core production area of Wuchang, Heilongjiang. Nurtured by fertile black soil and the region's pronounced day-night temperature variation, it is cultivated in accordance with strict organic standards, without the use of chemical fertilisers or pesticides. The grains are plump and translucent, releasing a naturally fragrant aroma when steamed. Soft yet delicately resilient in texture, the rice offers a clean, gentle sweetness with a lingering, refreshing finish, achieving an elegant balance of flavour and quality.

李怀波
行政主厨

在中国知名餐厅积累逾20年经验的李主厨，将以其深厚厨艺底蕴与前瞻视野，巩固金蜓湾作为精致粤菜餐厅的名誉。

李主厨生于广西，以传统粤菜技法为脊梁，广纳潮州、客家和顺德菜系之长，尊崇原味，融合精粹。他曾任职于上海米其林餐厅，并带领天津餐厅的团队荣获黑珍珠殊荣。

金蜓湾的菜单精挑世界各地上乘食材，从野味生鲜到四时风味，将味觉艺术推向极致，让食客品味粤菜源远流长的精髓。

李主厨引领50人专业厨艺团队，秉持着“守正出新”的理念，推出适应四季更替、兼具古韵与新意的时令菜单。

ALBERT LI
EXECUTIVE CHEF

With over two decades of experience in esteemed restaurants in China, Executive Chef Albert Li stands at the forefront of Cantonese gastronomy, expertly bridging tradition with refined artistry for the modern connoisseur at Jin Ting Wan.

A native of Guangxi, Chef Li brings a mastery of traditional Cantonese techniques rooted in a deep fluency in regional Chinese cuisines including Teochew, Hakka and Shunde styles. His distinguished career includes significant tenures at Black Pearl and Michelin-starred restaurants in Shanghai and Tianjin.

Under his culinary leadership, Jin Ting Wan's menus pay homage to time-honoured principles of Yue cuisine complemented by premium ingredients sourced from around the world. From the freshest seafood and wild game to exquisite seasonal produce, Chef Li's culinary creations are a harmonious blend of the finest ingredients to create signature dishes that are at once rooted and revelatory.

Now leading a dedicated team of 50 culinary professionals, Chef Li curates a dynamic seasonal menu, infusing each dish with skill, precision and artistry at Jin Ting Wan.

品鉴菜单
TASTING MENU

198 每位 PER PERSON
同桌宾客需同享菜单中的佳肴。
All guests at the same table are kindly requested to dine from the same menu.

餐茶搭配 TEA PAIRING
搭配三款茶品
Accompanied by three types of tea
118 每位 Per Person

餐酒搭配 WINE PAIRING
搭配四款葡萄酒
Accompanied by four types of wine
118 每位 Per Person

头盘 APPETISER

绣球菌佐螺片
Sliced Conch with Cauliflower Fungus

冻金目鲷鱼饭
Chilled Kinmedai with Pu Ning Bean Paste

脆爽红油北海道火箭鱿鱼
Poached Hokkaido Squid with Peanut & Garlic Chilli Oil

广式沙姜和牛舌
Cantonese-Style Wagyu Beef Tongue with Sand Ginger Sauce

乳瓜陈醋菊花海蜇
Marinated Chrysanthemum Jellyfish with Aged Black Vinegar & Cucumber

蓑衣芥兰
Marinated Kale with Pickled Chilli

汤 SOUP

海藻冲浪北海道海蚌片
Hokkaido Geoduck with Seaweed Served in Clear Seafood Broth

主菜 MAIN

XO酱炒南海小青龙
Wok-Fried South China Sea Lobster with XO Sauce

九九梅菜安格斯牛肋
Braised Angus Short Rib with Preserved Vegetable Wrapped in Straw Leaves

面 NOODLE

帝皇蟹北海道干贝桂花炒米粉
Fried Rice Vermicelli with Alaskan King Crab Meat & Dried Scallop

甜品 DESSERT

茉莉青柠金耳马蹄露
Chilled Water Chestnut Soup with Golden Fungus, Jasmine & Lime Zest

时令鲜果 SEASONAL FRUIT

招牌菜 Signature

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.

脆爽北海道火箭鱿鱼
翡翠椒麻酱/蒜香红油

POACHED HOKKAIDO SQUID WITH SCALLION & GREEN SICHUAN PEPPERCORNS / PEANUT & GARLIC CHILLI OIL

来自北海道清冷纯净海域的火箭鱿鱼，以其澄澈纯粹的鲜味而被精心选用。主厨以低温浸煮的方式处理，使其达到理想口感——紧致中带柔嫩，天然甜味完好保留。

随之呈上的是两款自制酱汁：一款以金蒜浸香的辣油，与细滑花生酱调和而成；另一款则是以青花椒提味的葱油汁，清新明亮。两者相辅相成，展现出主厨在技法、香气与风味上的用心平衡。

From the cool, pristine waters off the coast of Hokkaido comes the rocket squid chosen for its purity of flavour. The chef applies a controlled gentle poach to achieve the ideal texture. Firm, yet tender, with a natural sweetness that remains intact.

Complementing the squid are two house-made sauces. A fragrant chilli oil infused with golden garlic blended with a silky peanut sauce, and a vibrant scallion dressing lifted with green Sichuan peppercorns. Together they showcase the chef's thoughtful balance of technique, aroma and flavour.

图像仅供参考。Image is for illustration purposes only.

头盘
APPETISER

桂花蜜树番茄 (v) Chilled Tamarillo with Osmanthus Honey	48
潮式冻金目鲷鱼饭 Teochew-Style Chilled Kinmedai with Pu Ning Bean Paste	58
绣球菌螺片 Sliced Conch with Cauliflower Fungus	88
家卤南非鲜鲍 Marinated Fresh South African Abalone	58
潮式卤水四点金 Braised Pork Trotter in Teochew Style	58
乳瓜陈醋菊花海蜇 Marinated Chrysanthemum Jellyfish with Aged Black Vinegar & Cucumber	38
脆爽北海道火箭鱿鱼 Poached Hokkaido Squid with: • 翡翠椒麻酱 Scallion & Green Sichuan Peppercorns • 蒜香红油 Peanut & Garlic Chilli Oil •	72
琥珀鹅肝冻 Amber Foie Gras Terrine	58
广式沙姜和牛舌 Cantonese-Style Wagyu Beef Tongue with Sand Ginger Sauce	88
老香黄百合 (v) Tossed Fresh Lily Bulb with Aged Bergamot Dressing	38
泡椒玉兰翠 (v) Marinated Kale with Pickled Chilli •	28
潮味凉拌象拔蚌 Teochew-Style Chilled Geoduck	138

招牌菜 Signature (v) 素食 Vegetarian • 辣 Spicy

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.

海藻冲浪北海道海蚌片

HOKKAIDO GEODUCK WITH SEAWEED SERVED IN CLEAR SEAFOOD BROTH

汲取深海之味与精华，以日本迷你象拔蚌入馔，
爽脆的口感搭配鲜美的海藻，融入慢煨4小时的
海味清汤。上桌时，浇汤于鲜嫩的北海道海蚌片
和海藻之上，使其充分吸收汤汁精华，
释放食材香气和原味。尽情品尝大海的慷慨馈赠，
沉浸在每一口海洋的鲜与净之中。

Served with quiet elegance, this dish channels the vitality of the sea and the refined clarity of Cantonese soup-making traditions to offer a nourishing start to the meal. Simmered gently for four hours, the light yet deeply flavourful seafood broth forms the soul of this pristine creation.

At the moment of serving, the warm broth is poured over an arrangement of delicate Hokkaido mini geoduck clams and tender seaweed. This final flourish awakens the ingredients and releases their aromas, offering a pure, nourishing taste of the ocean's bounty in a graceful showcase of Cantonese refinement.

图像仅供参考。Image is for illustration purposes only.

汤
SOUP

	每位 Per Person
海藻冲浪北海道海蚌片 Hokkaido Geoduck with Seaweed Served in Clear Seafood Broth	48
杏汁葛仙米瑶柱炖花胶 Double-Boiled Fish Maw with Almond Broth, Nostoc & Dried Scallop	82
椰皇鲜鲍炖鹧鸪 Double-Boiled Francolin with Fresh Abalone in Young Coconut	58
肘子菜胆炖金丝燕盏 Double-Boiled Bird's Nest with Cured Pork Knuckle & Baby Cabbage	98
手拆东星五彩羹 Braised Hand-Flaked Spotted Coral Grouper Soup with Five-Coloured Vegetables	56
海螺爵士汤 Classic Double-Boiled Sea Conch Soup with Melon	58
松茸炖绣球豆腐 (V) Double-Boiled Matsutake Mushroom Soup with Chrysanthemum-Shaped Bean Curd	38

招牌菜 Signature (V) 素食 Vegetarian

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堂剪陈香琵琶鸭
ROASTED "PIPA" DUCK WITH TANGERINE PEEL AND WATER CHESTNUT

琵琶鸭源自广东顺德凤城，因形似琵琶而得名。

食材选择上，主厨选用产自爱尔兰的90天公鸭，
将“百花酿”技法融入其中。先将整鸭细致去骨，
再将鸭肉与15年新会陈皮及马蹄一同制成细腻
鸭胶，经烤制后，外皮酥脆，内里柔嫩，
口感层次丰富鲜明。

An inventive homage to the traditional "Pipa Duck" of Shunde, Guangdong, this signature dish features a 90-day-old Irish duck, fully deboned and delicately seasoned with 15-Year Aged Tangerine Peel and Water Chestnut.

Carefully shaped to resemble the elegant silhouette of the pipa lute, the duck is roasted to golden, crispy perfection. The result is a modern reinterpretation that celebrates Cantonese roasting traditions and artistry in form and flavour.

图像仅供参考。Image is for illustration purposes only.

烧味
ROAST MEAT

堂剪陈香琵琶鸭
Roasted "Pipa Duck" with Tangerine Peel and Water Chestnut
- 2至4人份 Serves 2 – 4 — 98 每只 each
- 5至8人份 Serves 5 – 8 — 138 每只 each

需提前一天预订。*Kindly note that orders must be placed 1 day in advance.*

另加*Add-on:*
芙思塔达氏鳇鱼子酱 Frosista Kaluga Hybrid Caviar (50g) — 138

餐酒搭配 WINE PAIRING:
2021长和翡翠酒庄，庄主珍藏，黑皮诺，永宁，宁夏，中国
2021 Fei Tswei Winery, Owner's Reserve, Pinot Noir, Yongning, Ningxia, China (150ml) — 48 / 杯 gls

餐茶搭配 TEA PAIRING:
陈皮老白茶 Aged White Tea with Tangerine Peel — 68 / 壶 pot

鱼子酱鸿运化皮乳猪
Crispy Roasted Suckling Pig Skin with Caviar — 138 (例portion) / 588 (整只whole)

须提前至少三天预订整只乳猪。
A whole suckling pig is available for preorder at least 3 days in advance.

鸿运化皮金猪
Crispy Roasted Suckling Pig — 468 (整只whole)

须提前至少三天预订整只乳猪。
A whole suckling pig is available for preorder at least 3 days in advance.

脆皮烧腩肉 CF
Crispy Roasted Pork Belly — 38

港式蜜汁叉烧 CF
Hong Kong-Style Honey Glazed Barbecued Pork — 56

脆皮豉油走地鸡 CF
Crispy Soy Sauce Free-Range Chicken — 36 (半只half)

招牌菜 Signature　CF 非笼养 Cage-Free

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.

蚝皇扣日本吉品干鲍

BRAISED DRIED YOSHIHAMA ABALONE WITH SUPERIOR OYSTER SAUCE

精选产自日本岩手县的顶级皇冠吉品干鲍，
以古法吊晒炮制，锁住鲜味，浓缩香气。
每只吉品皇冠干鲍都是时间与精华的凝结，
故称之为“鲍中贵族”。

在匠心烹饪之时，佐以金华火腿、老鸡高汤
及蚝皇酱煨煮36小时。成就汤浓鲍糯、
香气内敛悠远之味。

This dish features premium Yoshihama dried abalone from Iwate Prefecture, Japan. Each 15-head abalone takes about seven years to mature and undergoes traditional sun-drying and repeated steaming and air-drying — a meticulous process of dehydration and compression that seals in its intense flavour and aroma. Every piece is a product of time and expertise, earning its title as the “noble of abalones.”

The abalone is slow-braised with Jinhua ham, chicken stock, and a house-made oyster sauce for 36 hours, resulting in a richly flavoured broth and a deeply layered aroma that lingers long after the first bite.

图像仅供参考。Image is for illustration purposes only.

海味干货
PREMIUM DRIED SEAFOOD

	每位 Per Person
蚝皇日本10头窝麻干鲍 Braised 10-Head Dried Oma Abalone with Superior Oyster Sauce	1,688
蚝皇日本15头吉品干鲍 Braised 15-Head Dried Yoshihama Abalone with Superior Oyster Sauce	1,388
蚝皇日本18头吉品干鲍 Braised 18-Head Dried Yoshihama Abalone with Superior Oyster Sauce	988
蚝皇南非15头干鲍 Braised 15-Head Dried South African Abalone with Superior Oyster Sauce	188
鲍汁扣60头北海道辽参 Braised 60-Head Hokkaido Sea Cucumber with Abalone Sauce	168
鲍汁扣花胶 Braised Fish Maw with Abalone Sauce	176
鲍汁扣5头敏肚公 Braised Premium 5-Head Fish Maw with Abalone Sauce 需提前三天预订。*Kindly note that orders must be placed 3 days in advance.*	4,200 5至6人份 Serves 5 – 6

配菜 SIDE DISH

日本花菇 Japanese Shiitake Mushroom	18
云南鲜金耳 Yunnan Fresh Golden Fungus	28
匈牙利鹅掌 Hungarian Goose Web	28

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潮式双味帝皇蟹
TEOCHEW-STYLE DUAL-FLAVOURED ALASKAN KING CRAB

以潮汕冻蟹经典技法精心烹制，
将海洋的鲜味表达到极致。

细腻的蟹膏与蟹肉相互交融，每一口都绽放着
来自深海的天然鲜美。清脆爽口的青苹果、
咸鲜海藻巧妙点缀，蟹腿搭配手工普宁豆酱，
悠悠豆香融入鲜嫩蟹肉，让鲜味成倍迸发。

A lavish interpretation of Teochew culinary finesse, this dish presents Alaskan king crab in two exquisite styles. One is served chilled, prepared using the traditional Teochew technique to highlight the crab's pristine sweetness. The other is paired with Pu Ning fermented bean paste, offering a rich umami counterpoint to its oceanic delicacy. Crisp green apple and delicate seaweed complete the dish, adding refined layers of freshness and texture to this elegant expression of contrast and harmony.

图像仅供参考。Image is for illustration purposes only.

鲜活海鲜
LIVE SEAFOOD

蟹
CRAB

阿拉斯加帝皇蟹 — 38/100g
Alaskan King Crab
也可选择潮式双味煮法。*Also available in dual-flavoured Teochew-style.*
需提前一天预订。 *Kindly note that orders must be placed 1 day in advance.*

斯里兰卡膏蟹 — 18/100g
Sri Lankan Green Roe Crab

斯里兰卡青蟹 — 16/100g
Sri Lankan Mud Crab

烹调方式
花雕蛋白蒸 / 芙蓉蛋白蒸 / 姜葱炒 / 黑胡椒 / 咸蛋黄 / 避风塘 /
顺德辣椒饼炒 / 甘树子肉饼蒸

COOKING METHOD
Steamed with Yellow Wine & Egg White / Steamed with Lobster Broth & Egg White /
Wok-Fried with Ginger & Spring Onion / Black Pepper Sauce /
Salted Egg Yolk / Crispy Garlic & Chilli / Wok-Fried with Shunde Chilli /
Steamed with Pork Patty & Preserved Cordia Seeds

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.

龙虾汤过桥野生红瓜子斑
WILD CAUGHT RED FLAG GROUPER POACHED IN SUPERIOR LOBSTER BROTH

精心熬制的汤底，以鲜活龙虾为源，经匠心烹制，汤底浓郁，色泽金黄。烹饪时，独特地将金汤与鱼肉分离，巧妙地保留鱼肉本味，入口瞬间交融出鲜香嫩滑的至美口感。不仅善用火候，更是对粤菜技艺传承与食材本味的尊崇。

Meticulously prepared with fresh lobster slow-simmered to perfection, this dish yields a vibrantly golden and deeply aromatic broth. The golden broth is cooked separately from the fish to preserve its delicate sweetness and texture.

Upon tasting, the elements unite in perfect harmony, allowing each to shine in its purest form. More than a dish, it is a refined expression of Cantonese mastery, where precise heat control, ingredient integrity and a respect for natural flavours converge in every spoonful.

图像仅供参考。Image is for illustration purposes only.

鲜活海鲜
LIVE SEAFOOD

鱼
LIVE FISH

野生忘不了 Wild Caught Empurau 需提前三天预订。*Kindly note that orders must be placed 3 days in advance.*	128/100g
野生东星斑 Wild Caught Spotted Coral Grouper	28/100g
野生红瓜子斑 Wild Caught Red Flag Grouper	38/100g
野生黄皮老虎斑 Wild Caught Yellow Skin Tiger Grouper	28/100g
野生笋壳鱼 Wild Caught Marble Goby	18/100g
青衣 Parrot Fish	38/100g

烹调方式
清蒸 / 古法蒸 / 姜蓉蒸 / 豉汁蒸 / 黄椒酱砂锅焗 / 红焖 /
松鼠糖醋 / XO酱炒球 / 龙虾汤过桥 (每位$8) / 潮式白胡椒萝卜煮

COOKING METHOD
Steamed with Soy Sauce / Steamed with Assorted Fungus & Pork /
Steamed with Ginger Sauce / Steamed With Black Bean Sauce /
Simmered with Yellow Lantern Chilli / Braised with Roasted Pork /
Sweet & Sour / Wok-Fried Fillet with Homemade XO Sauce /
Poached in Superior Lobster Broth ($8 per person) /
Simmered with White Pepper Fish Broth & Radish

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鲜活海鲜
LIVE SEAFOOD

龙虾、虾
LOBSTER & PRAWN

澳洲龙虾 Australian Lobster	38/100g
南海小青龙 South China Sea Lobster (约400g)	68 每只 each

烹调方式

蒜蓉粉丝蒸 / 花雕蛋白蒸 / 芙蓉蛋白蒸 / 椒盐 / 上汤 / 奶油 / 芝士焗 / 姜葱炒 / 客家梅菜炒 / 龙虾汤过桥(每位$8)

COOKING METHOD

Steamed with Garlic & Glass Noodle / Steamed with Yellow Wine & Egg White / Steamed with Lobster Broth Infused Egg White / Wok-Fried with Salt & Pepper / Superior Stock / Butter & Curry Leaf / Baked with Cheese / Wok-Fried with Ginger & Spring Onion / Hakka-Style Wok-Fried / Poached in Lobster Broth ($8 Per Person)

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.

鲜活海鲜
LIVE SEAFOOD

贝壳
SHELLFISH

加拿大象拔蚌 Canadian Geoduck	38/100g
南海响螺 South China Sea Whelk	39/100g
苏格兰蛏子(需预订至少1公斤) Scottish Razor Clam (min. order of 1kg) 需提前三天预订。*Kindly note that orders must be placed 3 days in advance.*	12/100g
野生南非鲜鲍 Wild South African Abalone 需提前三天预订。*Kindly note that orders must be placed 3 days in advance.*	88/100g
日本贵妃蚌 Japanese Surf Clam	26/100g

烹调方式

龙虾汤过桥(每位$8) / 鸡汤灼(每位$8) / 蒜蓉粉丝蒸 / 姜葱炒 / XO酱炒 / 三葱炒 / 豉椒炒

COOKING METHOD

Poached in Lobster Broth ($8 Per Person) / Poached with Chicken Broth ($8 Per Person) / Steamed with Garlic & Glass Noodle / Wok-Fried with Ginger & Spring Onion / Wok-Fried in Homemade XO Sauce / Wok-Fried with Assorted Onions / Wok-Fried with Black Bean & Chilli

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海鲜热菜
SEAFOOD

柠香炸酿鲜蟹盖 Crispy Stuffed Flower Crab Shell with Crab Meat & Kaffir Lime Leaves	42 每位 per person
龙虾汤胜瓜煮贵妃蚌 Poached Japanese Surf Clam with Luffa & Yu Er Fungus in Lobster Broth	98
XO酱芦笋百合炒澳洲元贝 Stir-Fried Australian Scallop with Asparagus, Lily Bulb & Homemade XO Sauce	78
金蒜菜脯啫啫东星斑 Spotted Coral Grouper Fillet with Golden Garlic & Preserved Radish Served in Claypot	168
黑醋姜汁煎鲳鱼 Pan-Fried Pomfret Fillet with Black Vinegar & Ginger Sauce	58

招牌菜 Signature

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九九梅菜安格斯牛肋

BRAISED ANGUS SHORT RIB WITH PRESERVED VEGETABLE WRAPPED IN STRAW LEAVES

此灵感源自经典的客家美食——广东梅州的梅菜扣肉，这道菜通过传承已久的“九蒸九晒”工艺得以升华。这一精细过程充分提升了梅菜的深厚风味与醇香。选用纹理丰富、胶质天然的安格斯牛小排，以熟成梅菜包裹，再以稻草叶包裹封存。经文火慢炖，牛小排充分吸收梅菜的自然甜香，最终呈现出肉质酥嫩、口感醇厚、香气四溢的佳肴。

Inspired by the classic Hakka delicacy Meicai Kourou (Braised Pork Belly with Preserved Mustard Greens) from Meizhou, Guangdong, this dish is elevated through the time-honored technique of "nine steamings and nine sun-dryings", a meticulous process that enhances the full depth and richness of the preserved greens.

Angus short ribs, renowned for their rich marbled texture and natural gelatin, are wrapped in matured meicai and encased in straw leaves. Slow-braised over a gentle flame, these short ribs absorb the natural sweetness of the preserved greens, resulting in a dish that is sumptuously tender, full-bodied, and deeply aromatic.

图像仅供参考。Image is for illustration purposes only.

家禽、甲鱼、牛蛙、肉类

POULTRY, SOFTSHELL TURTLE, BULLFROG & MEAT

姜蓉鲜鱼肚蒸走地鸡 CF RS Steamed Free-Range Chicken with Fresh Fish Maw & Ginger Paste	68
顺德辣椒饼紫苏焖山瑞 Braised Softshell Turtle with Basil & Shunde Chilli •	138
港式避风塘玉蛙腿 LS Typhoon Shelter-Style Crispy Bullfrog Leg •	72
九九梅菜安格斯牛肋 Braised Angus Short Rib with Preserved Vegetable Wrapped in Straw Leaves	
• 2至4人份 Serves 2 – 4	78
• 5至8人份 Serves 5 – 8	138
酿香秋葵口蘑炒韩牛 Wok-Fried Hanwoo Beef Cube with Button Mushroom, Stuffed Okra & Dong Qu Yellow Wine	128
咸菜泡椒炒黑豚肉 CF Wok-Fried Iberico Pork with Preserved Mustard Greens & Pickled Chilli •	38
甘树子蒸手剁肉饼 CF Steamed Pork Patty with Pickled Cordia Seeds	38
鲜果咕噜肉 CF Sweet & Sour Pork with Seasonal Fruits	52

招牌菜 Signature • 辣 Spicy CF 非笼养 Cage-Free LS 在地食材 Locally Sourced RS 区域食材 Regionally Sourced

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自制鲜腐竹豆汤菠菜苗

SIMMERED HOMEMADE FRESH BEAN CURD SKIN WITH BABY SPINACH IN SOY BROTH

遵循“以汤养生”和“以素衬鲜”的岭南饮食哲学，选用黑龙江高品质有机黄豆，每日现磨豆浆，提炼出首层豆香薄膜——鲜腐竹。其口感嫩滑劲道，与浓润豆汤、爽滑菠菜苗共烹，豆香、汤香与菜香相互交融，在鲜嫩滋味中尽显健康本味。

Rooted in the Cantonese culinary philosophy of "nourishment through soup" and "celebrating freshness and simplicity," this dish features soy milk freshly ground in-house from premium organic soybeans sourced from Heilongjiang.

The fresh soy milk is gently heated to form delicate bean curd skin, or yuba, prized for its tender yet springy texture. Simmered together with a rich soy broth and baby spinach, the yuba absorbs the essence of the broth, creating a harmonious interplay of nutty soybean aroma and sweet, earthy depth. The result is a comforting dish that embodies wholesome balance and goodness.

图像仅供参考。Image is for illustration purposes only.

蔬菜
VEGETABLE & BEAN CURD

虾籽鲟龙鱼筋焖萝卜 98
Braised White Radish with Sturgeon Tendon & Shrimp Roe

自制鲜腐竹豆汤菠菜苗 32
Simmered Homemade Fresh Bean Curd Skin with Baby Spinach in Soy Broth

广式海鲜黑豆腐煲 48
Cantonese-Style Black Bean Curd Claypot with Assorted Seafood

咸鱼肉末茄子煲 42
Wok-Fried Eggplant with Salted Fish & Minced Pork Served in Claypot

XO酱啫洋芥兰 36
Stir-Fried Broccolini with Homemade XO Sauce in Claypot •

鱼腐煮高山娃娃菜 48
Simmered Baby Cabbage with Homemade Fish Curd

脆皮鼎湖上素 (V) 38
Crispy Bean Curd Skin Stuffed with Lotus Root with Assorted Vegetables

荔浦芋头煮奶白菜 48
Simmered Milk Cabbage with Lipu Taro

时蔬 28
Stir-Fried Vegetables
菠菜苗 / 菜心 / 芥兰苗 / 芦笋 / 孢子甘蓝 / 洋芥兰 / 苋菜 / 罗马生菜
Baby Spinach / Choy Sum / Baby Kailan / Asparagus / Brussels Sprouts / Broccolini / Amaranth / Romaine Lettuce

烹调方式
清炒 / 蒜蓉炒 / 白灼 / 鱼汤 / 金银蛋煮 / XO酱 / 樱花虾

COOKING METHOD
Wok-Fried / Garlic / Poached / Fish Broth / Salted & Century Egg Stock / Homemade XO Sauce / Sakura Ebi

招牌菜 Signature (V) 素食 Vegetarian • 辣 Spicy

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帝皇蟹北海道干贝桂花炒米粉
FRIED RICE VERMICELLI WITH ALASKAN CRAB MEAT & HOKKAIDO DRIED SCALLOP

灵感来自顺德经典“桂花翅”。主厨甄选
阿拉斯加鲜拆蟹肉，将蛋文火炒至细小松散、
形似桂花且香气四溢的蛋粒。
与新竹米粉猛火翻炒，精准拿捏火候，
让蟹肉的鲜美与米粉的柔韧完美融合。

Inspired by the Shunde classic "Osmanthus Shark Fin", this refined dish replaces shark fin with crab meat and golden egg floss, paired with springy Hsinchu rice vermicelli. Our chef stir-fries the egg into light, airy flecks to resemble osmanthus petals, then vigorously wok-tosses them with handpicked Alaskan crab meat and dried scallops to imbue each element with wok hei, "the breath of the wok", capturing both texture and aroma in every bite.

图像仅供参考。Image is for illustration purposes only.

饭、面
RICE & NOODLE

帝皇蟹北海道干贝桂花炒米粉 Fried Rice Vermicelli with Alaskan Crab Meat & Hokkaido Dried Scallop	58
XO酱韩牛干炒河 Wok-Fried Rice Noodle with Sliced Hanwoo Beef in Homemade XO Sauce	62
野菌焖伊面 Braised Ee-Fu Noodle with Wild Mushroom	38
鲍鱼鸡粒焖饭 CF Braised Rice with Abalone, Hokkaido Dried Scallop & Diced Chicken	58
可选南非野生大鲜鲍 Upgrade to Wild South African Abalone 需提前2天预订。*Kindly note that orders must be placed 2 days in advance.*	88/100g
金银元贝葛仙米炒饭 Fried Rice with Australian Scallop, Dried Scallop & Nostoc	52
韩牛熊猫笋炒饭 Fried Rice with Bamboo Shoots & Hanwoo Beef	46
龙虾汤海鲜泡饭 Poached Jasmine Rice with Seafood in Lobster Broth	58

招牌菜 Signature CF 非笼养 Cage-Free

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燕窝银杏芋泥挞
BAKED TARO TART WITH BIRD'S NEST & GINKGO NUT

在潮汕的宴席上，芋泥总是压轴登场，
被称为“尾甜”。潮汕人讲究“头甜尾甜”，
寓意人生从头到尾都圆满甜美。

宴席的最后一刻，芋泥端上桌，浓香缭绕，
绵密如云。宾客舀上一口，芋泥的醇厚搭配燕窝的
轻盈，银杏的微苦回甘带来平衡，香甜在舌尖化开。
那一碗芋泥，不只是作为甜点，而是为整场盛宴
画上完美句点—一个属于潮汕人心中最温暖、
最具代表性的传统美食。

At a Teochew banquet, taro paste graces the table like a quiet finale, lovingly called the “sweet at the tail.” For the Teochew people, sweetness at the beginning and sweetness at the end is more than custom; it is a blessing for a life that begins and ends in harmony.

Served at the close of the feast, the taro’s rich aroma fills the air, its texture smooth and cloud-like. Each spoonful blends the velvety depth of taro with the delicate lightness of bird’s nest and the subtle bitterness of ginkgo, finishing in perfect balance. More than a dessert, it marks the graceful close of the evening — a symbol of wholeness and cherished tradition in Teochew culture.

图像仅供参考。Image is for illustration purposes only.

甜品
DESSERT

燕窝银杏芋泥挞 Baked Taro Tart with Bird's Nest & Ginkgo Nut 制作时间需约15分钟。*Kindly note that a 15-minute preparation time is needed.*	32 每个 per piece
金蜓湾芒果福袋 Mango Fortune Pouch 制作时间需约15分钟。*Kindly note that a 15-minute preparation time is needed.*	18 每个 per piece
浓香核桃露 Traditional Walnut Cream	18
生磨蛋白杏仁茶 Sweetened Almond Cream with Egg White	15
15年陈皮莲子红豆沙 Red Bean Soup with 15-Year Aged Tangerine Peel & Lotus Seed	18
茉莉青柠金耳马蹄露 Chilled Water Chestnut Soup with Golden Fungus, Jasmine & Lime Zest	15
树番茄雪葩 Tamarillo Sherbet	18
养颜官燕 Premium Bird's Nest 制作时间需约15分钟。*Kindly note that a 15-minute preparation time is needed.*	88

燕窝煮法
椰汁炖 / 杏汁炖 / 红枣炖

COOKING METHOD
Double-Boiled with Coconut Milk / Almond Milk / Red Date

招牌菜 Signature

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JIN
TING
WAN
金蜓湾